

FRUIT AND CHEESECAKE

(Makes 9-inch dessert)

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| 1½ cups (17-ounce can) drained fruit cocktail* | 1 tablespoon flour |
| 9-inch unbaked pie shell† | ⅔ cup <i>undiluted</i> CARNATION Evaporated Milk |
| 1 package (8 ounces) softened cream cheese | 1 tablespoon lemon juice |
| 2 eggs | ½ teaspoon grated lemon rind |
| ½ cup sugar | ½ cup strawberry jam |

Place fruit cocktail in pie crust shell. Beat cream cheese in small mixer bowl until smooth. Beat in eggs. Add sugar and flour; beat until blended. Add evaporated milk, lemon juice, and lemon rind. Beat well. Pour mixture carefully over fruit cocktail. Bake in moderate oven (350° F.) 45 to 50 minutes or until center is set. Cool to room temperature. Spread strawberry jam over cheesecake. Chill thoroughly before serving.

*Drained canned peaches, pears, or pineapple may be substituted for fruit cocktail, if desired.

†Frozen 9-inch deep dish pie shell may be substituted.

SPEEDY SCALLOPED CORN

(Makes 4½ cups)

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|--|----------------------------------|
| 3½ cups (two 17-ounce cans) cream-style corn | 1 slightly beaten egg |
| 1½ cups coarsely broken cracker crumbs | 2 teaspoons instant minced onion |
| ½ cup <i>undiluted</i> CARNATION Evaporated Milk | ¼ teaspoon salt |
| | ⅛ teaspoon pepper |
| | Paprika |

Combine corn, cracker crumbs, evaporated milk, egg, instant minced onion, salt, and pepper in buttered 10x6x2-inch baking dish. Sprinkle with paprika. Bake in moderate oven (350° F.) 30 minutes, or until heated through. Allow to stand 5 minutes before serving.

Carnation®



**EVAPORATED
MILK** [®] ^{U D}
VITAMIN D ADDED 12 FL OZ
[354 ML]

NUTRITION INFORMATION

PER SERVING

SERVING SIZE: 1/2 CUP

SERVINGS PER CONTAINER: 3

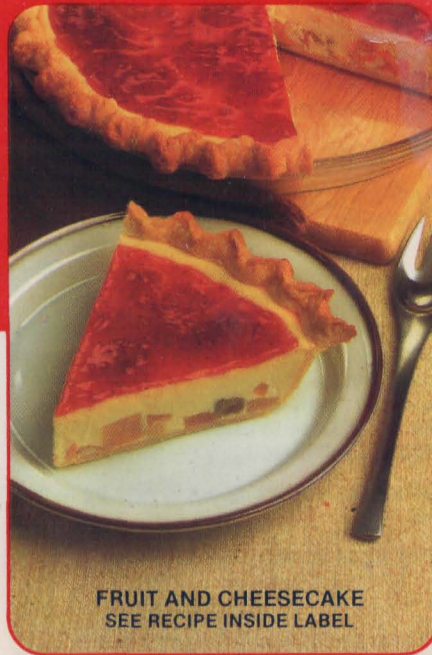
CALORIES	170
PROTEIN	8 GRAMS
CARBOHYDRATE	12 GRAMS
FAT	10 GRAMS
SODIUM	135 MG
PERCENTAGE OF U.S. RECOMMENDED DAILY ALLOWANCES (U.S. RDA):	
PROTEIN	20
VITAMIN A	4
VITAMIN C	*
NIACIN	*
CALCIUM	30
IRON	*

THIAMINE	2	VITAMIN D	25
RIBOFLAVIN	20	PHOSPHORUS	25

*CONTAINS LESS THAN 2% OF THE U.S. RDA OF THESE NUTRIENTS.

INGREDIENTS: MILK, DISODIUM PHOSPHATE, CARRAGEENAN AND VITAMIN D₃.

CARNATION COMPANY
LOS ANGELES, CA 90036, U.S.A.
REG. S.S.A. NO. 1158 "A"



FRUIT AND CHEESECAKE
SEE RECIPE INSIDE LABEL

VELVETIZED® HOMOGENIZED

"from Contented Cows"®

By adding one part of water to one part of the contents of this can, a resulting milk product will be obtained which will not be below the legal standard for whole milk. It is unsweetened.

FREE RECIPE BOOK! "There Is Time To Cook!" Write to Food Service Center, Carnation Co., Dept. RL-84, Box 760, Pico Rivera, CA 90665.

Please allow 8 weeks for processing.

